

Learning Activity 12-I-1

Identify Fire Risks in Commercial Kitchens

Name _____ Date _____

References

Fire Inspection and Code Enforcement, 7th Edition, pp. 515-518
NFPA® 1031, 4.3.8, 4.3.14, 4.3.15

Introduction

Cooking is another very common cause of fires in both residential and commercial occupancies. Facilities with commercial cooking equipment represent a large percentage of the occupancies that inspectors will enter. Common cooking equipment includes ranges, ovens, and fryers. Other equipment that may be present in a kitchen includes items used for mixing, cutting, exhausting, warming, and washing. An inspector must be aware of the hazards associated with cooking equipment and be able to recognize them.

Directions

Study the pictures shown below. On the lines below the pictures, list any deficiencies. If there are no deficiencies shown, simply write "none."

Activity



1. _____



2. _____



3. _____



4. _____